

The Navy nurses of the Korean War claim they did nothing special, they were just doing their job. But in the hearts of all who served with them, the doctors and the corpsmen, and their patients, Navy Nurses of the Korean War are true American heroes.

During the Korean War, whole blood could only be kept for eight days. Hospital ships were in Korean waters for weeks, months. Navy nurses gave their own blood for patient transfusions. Many aboard the hospital ship *Haven* were found to be anemic from giving so much of their blood for the injured.

Nurses worked around the clock during the mass casualties brought in from battles like Chosin Reservoir. Many times they worked 96 hours with just two hours of sleep in between swells of patients. Ever resilient and effervescent, Navy Nurses of the Korea War volunteered to assist orphanages in Inchon and Pusan caring for sick and wounded children. Severely injured children were brought back to hospital ships for surgery like having shrapnel removed from head wounds.

Nurses ventured into POW camps to ensure that children in these camps were treated and inoculated. Whether the nurses were stationed close to the fighting aboard hospital ships in Korean waters, at Naval Hospital Yokosuka, Japan, at other medical facilities in the Far East or on the home front, nurses were always there for their patients . . . their patients always came first.

Fifty years ago, Navy Nurses who served during the Korean War came home to quietly live their lives. For fifty years our nation has not known about this group of patriotic nurses who volunteered to serve our country. And they did it because they wanted to. They did it because they cared about our nation. They did it because they wanted to share their nursing skills. They did it because of their respect for life.

Let us not wait a day longer. Let us remember how these courageous, patriotic women answered the call of their country. And let us remember those Navy nurses who made it home in spirit only to live on in the hearts of family, friends and their fellow countrymen. Let us remember those Navy Nurses of the Korean War who are now in nursing homes and long-term care facilities. These nurses who once fought so valiantly to save the lives of their patients, now fight each day for their own survival.

Navy Nurses of the Korean War, you are forgotten no more. You shall remain in the hearts and spirits of all Americans. Let your story be told. Let your story be heard. Let your story be preserved in our history and remembered for decades to come. Your sacrifices and uncommon valor sparks the fire of patriotism, the foundation of our nation.

Navy Nurses of the Korean War, your unfaltering commitment of service to our country brings pride and honor to us. Mr. President, I ask my colleagues in the Senate to join me in remembering these quiet heroes—the Navy Nurses of the Korean War.

Navy Nurses of the Korean War . . . thank you from the bottom of our hearts. You are our heroes. You are forever remembered in the hearts and souls of your fellow countrymen. You are forever remembered in the history of our Nation.●

SALUTING ROGER DECAMP

● Mr. MURKOWSKI. Mr. President, I rise to salute the achievements of a man who has dedicated most of his life to improving the quality and safety of Alaskan and Pacific Northwest seafood, and whose efforts have made a positive and permanent impact on America's food industry.

Roger DeCamp is by no means a household name. Roger has never sought recognition or fame. Yet it is not too much to say that he has made a profound contribution to the welfare of America's seafood consumers.

In just a few short weeks, Roger DeCamp will retire as the Director of the National Food Processors Association Northwest Laboratory, in Seattle, Washington.

In 1960, Roger joined the Association as a microbiology and processing engineer. In 1964, he moved to Seattle to become the head of the microbiology and thermal processing division at the Northwest facility, and in 1971, he became the assistant director for the entire facility. He has been the director since 1981.

Unlike some who achieve senior positions, Roger has not ceased his work "in the trenches." He has remained accessible to anyone who needed his assistance, and as one of the most knowledgeable individuals in the world about seafood quality control and safety, his advice has been widely sought.

One of the major achievements in Roger's career has been the modernization and direction of the Canned Salmon Control Plan, which assures the safety and integrity of the millions and millions of pounds of canned salmon produced annually in Alaska, and which is shipped worldwide. Canned salmon is one of the United States' most successful seafood exports. That success owes a great deal to the control plan, which gives buyers everywhere the confident knowledge that American canned salmon is a wholesome and beneficial protein source.

Under Roger's direction, the Canned Salmon Control Plan, with participation from industry, the Food and Drug Administration, and the National Food Processors Association, received the Vice-Presidential Hammer award for its unique approach to meeting the

highly complex, technical, and sometimes conflicting requirements of the industry and the government agencies that regulate it.

Roger has continually worked to modernize the practices and procedures of the industry, and has represented it with distinction in the development of regulatory guidelines at both the state and federal levels.

He provided much of the impetus and expertise that led to the development of new Alaska seafood inspection regulations, has counseled the Alaska Seafood Marketing Institute technical committee on seafood quality since its creation in 1981, and led the development of the Hazard Analysis/Critical Control Point approach to seafood processing. The latter revolutionized seafood safety requirements, and when put in place in Alaska, became the model on which later federal regulations were constructed for seafood products nationwide. This same technical approach is now being applied not just to seafoods, but to meats and other products as well.

Roger also has been active on international trade issues of critical importance to the seafood industry. Among other things, he played a crucial role in obtaining agreement on a method of certifying seafood for the European Union market without resorting to the imposition of new user fees on the industry.

Finally, it must be noted that the respect in which Roger is been held by both the industry and by government regulators has been key to the successful negotiation of scientific and technical agreements between the industry and the Food and Drug Administration, to the maintenance of a strong working relationship between them, and to the federal agency's willingness to work cooperatively on even the most complex and technical issues of food handling and safety.

In no small way, both his industry and his country owe a debt of thanks to Roger DeCamp.●

HONORING THE NEVADA KNIGHTS OF COLUMBUS FOR NINETY YEARS OF SERVICE

● Mr. BRYAN. Mr. President, I rise today to recognize the Knights of Columbus of Nevada, which will be celebrating their 90th anniversary on May 10, 2000.

The history of the Knights of Columbus stretches back 118 years, when Father Michael J. McGivney founded the fraternal order in New Haven Connecticut on March 29, 1882. Since the order's founding, the Knights of Columbus have promoted the Catholic faith and have practiced the principles of charity, unity and fraternity.

When Father McGivney passed away in 1890, there were 5,000 Knights of Columbus located in 57 councils in New